



BAKERY INGREDIENTS SINCE 1904

Recipe Inspiration

**CHRISTMAS
SERIES**



Get your bakery set for Christmas

The Festive Season's coming to town! And that means mirth, merriment, and love of all things food. Whether it is moments of indulgence that consumers enjoy on-the go, or festive bakery products shared as gifts and desserts at family celebrations, you will need to get your range ready for the most popular season on the calendar.

South Bakels is right here to support you this festive season, every step of the way. To assist you, we have put together this annual Christmas Recipe Series to help all bakers offer baked goods that will sell like hot cakes or, in this case, hot mince pies.

Our series is full of yummy treats that will be selling into the new year. This collection is just one of our well-tested and well-loved recipe series that we release for top sales periods throughout the year. Our ingredients are, as South Bakels is famous for, of the utmost quality, and creations made with them are sure to wow your customers this festive season.

So, enjoy baking and selling these treats this Christmas. Your customers will love you for it. Merry Christmas!

Our end-to-end support will help turn our ingredients into your sales.



Create

Using our recipe inspiration, transform your festive assortment.



Decorate

Get your stores Christmas-ready with our free print-and-cut POS.



Communicate

Our free social media templates will get customers excited.



Get started

Scan the QR code or visit www.sbakels.co.za to download our free support material.



Swiss Roll

(Recipe makes 4 Swiss Rolls)

GROUPS	INGREDIENTS	KG
I	Bakels Swiss Roll Mix	2.000
	Eggs	1.600
	Water	0.400
II	Water	0.600
	Sorbitol or Glycerine	0.200
III	Bakels Delight or Caramel	0.400

METHOD

- Mix all ingredients from Group I in a mixing bowl.
- Mix on slow speed for 2 minutes and then for 8 - 10 minutes on high speed.
- Add ingredients from Group II and mix on medium speed for 1 minute.
- Prepare baking tray with silicone paper.
- Spread evenly onto the baking tray.
- Bake at 230°C for ±12 minutes.
- Once cool, top with Bakels Delight Imitation Cream or or Bakels Caramel (Group III).
- Roll and cut into 4 equal pieces.
- Pour Ganache over the Swiss Rolls and cover with Bakels Chockex shavings (or decorate as desired).
- For Chocolate Swiss Rolls, replace the Bakels Swiss Roll Mix with Bakels Instant Choc Sponge Mix and for Red Velvet Swiss Rolls, replace the Bakels Swiss Roll Mix with Bakels Red Velvet Cake Mix.

Trifle

(Recipe makes 3 Trifles)

GROUPS	INGREDIENTS	KG
I	Bakels King Cake Mix	1.000
	Bakels Ultrafry Sunflower Oil	0.500
	Water	0.500
II	Water / Milk	1.000
	Bakels Kramess Custard	0.300
III	Bakels Jelly Powder	0.250
	Boiling Water	1.250
IV	Canned Fruit Cocktail Mix	0.840
	Bakels Delight Imitation Cream	1.800

METHOD

- Place all ingredients from Group I into the mixing bowl.
- Using a flat beater, mix for 2 minutes on slow speed to blend the ingredients.
- Mix for another 4 minutes on medium speed.
- Scale ± 450g batter into Madeira foils.
- Bake at ±200°C for ±15 - 20 minutes.
- Remove from oven and allow to cool.
- Place all ingredients from Group II into a mixing bowl.
- Blend with whisk on medium speed to combine all the ingredients.
- Stop the mixer, scrape down and whisk on high speed for 3 - 5 minutes forming a smooth custard.
- Cut the cooled baked cake into 1cm thick slices and layer the bottom of a large foil tray.
- Place ingredients from Group III into a mixing bowl and stir until Jelly Powder is completely dissolved. Allow to cool down.
- Pour half of the jelly liquid over the cake slices, then layer half the ingredients from Group IV followed by half of the custard.
- Repeat a layer of each and top with whipped Bakels Delight Imitation cream.
- Sprinkle with any topping (Roasted Almonds, Chocolate shavings or Choc Vermicelli) and chill in the fridge for 2 hours.





Biscuits

(Recipe makes ± 80 biscuits, depending on size/shape)

GROUPS	INGREDIENTS	KG
I	Bakels Viennese Biscuit Mix	2.000
	Cake/Bread Flour	0.900
	Water	0.300

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Beat with a flat beater until nice and fluffy.
3. Line baking tray with silicon paper.
4. Place mixture in a piping bag and using a star or round nozzle, pipe desired shapes and sizes onto the silicon paper.
5. Bake at 180°C for 12 - 15 minutes.
6. Decorate as desired using Christmas coloured fondant icing, melted Chockex and Christmas decorations.

Mini Bundt Cakes

(Recipe makes 134 Mini Bundt cakes)

GROUPS	INGREDIENTS	KG
I	Bakels Butterscotch Cake Mix	2.000
	Eggs	0.664
	Water	0.560
	Bakels Ultrafry Sunflower Oil	0.216
	Bakels Orange Paste	0.010
II	Bakels Pearl Wet Fondant	6.700

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed to disperse powders.
3. Scrape down.
4. Mix using a flat beater for 5 minutes on medium speed.
5. Scale 40g into each Mini-Bundt cake silicone mould.
6. Bake at ±180°C for 20 minutes.
7. Remove from oven and allow to cool.
8. Decorate with Bakels Pearl Wet Fondant (Group II) ±0.050 per cake.



Mince Pies

(Recipe makes ± 60 Mince Pies, depending on size)

GROUPS	INGREDIENTS	KG
I	Bakels Ice Box Biscuit Mix	2.000
	Bakels Mastermarg Yellow	0.600
	Water	0.200
II	Bakels Fruit Mince	0.900

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend together slowly until fully combined.
3. Roll out the dough and cut out the bases and lids.
4. Line bases of tins or foils and fill with Bakels Fruit Mince (±0.015 per mince pie).
5. Wet the edges of the pastry and cover with the pastry lids (shaped as desired).
6. Pierce a small hole into the pastry lid.
7. Bake 180°C - 190°C for 20 minutes.
8. Once cool, dust with Pettina Icing Sugar.



Tear & Share Party Bread

(Recipe makes 8 Tear & Share Breads)

GROUPS	INGREDIENTS	KG
I	Bakels Chakalaka Bread Full Mix	2.000
	Wet Yeast	0.040
	Water	1.200

METHOD

1. Place the Chakalaka Mix and yeast into the mixing bowl.
2. Add half the water (0.600kg) and mix on slow speed.
3. Add the rest of the water slowly and mix for 2 minutes on slow speed and then 6 minutes on fast speed.
4. Dough temperature 28°C - 30°C.
5. Remove the dough from the mixer, place on a floured surface and cover the dough with a plastic sheet.
6. Allow to rest for 10 minutes.
7. Scale and mould as required.
8. Proof for ±20 minutes.
9. Bake at 230°C for ±20 minutes.
10. Garnish with cherry tomatoes and rosemary.

Spinach & Feta Bread

(Recipe makes 4 Spinach & Feta Breads)

GROUPS	INGREDIENTS	KG
I	Bakels Continental Bread Mix	1.000
	Cake Flour	1.000
	Wet Yeast	0.080
	Water	1.200
II	Spinach	0.050
	Feta Cheese	0.050

METHOD

1. Mix all the ingredients from Group I together until the dough is developed.
2. Scale as required.
3. Allow to rest for 5 minutes.
4. Flatten dough on a lightly floured surface and sprinkle spinach and feta (Group II) on top.
5. Roll dough into one long piece.
6. Cut the dough down the middle and twist the two pieces together then place in a long foil.
7. Proof 20 minutes.
8. Bake at 230°C for 20 minutes.
9. Brush with oil and garlic for shine and aroma.



Sweet Bread

(Recipe makes 8 Sweet Breads)

GROUPS	INGREDIENTS	KG
I	Cake Flour	2.000
	Wet Yeast	0.080
	Bakels 20% Sweet Premix	0.400
	Water	1.100
II	Bakels Salted Caramel	0.150

METHOD

1. Place all ingredients from Group I into the mixing bowl and mix well.
2. Scale dough into 650g pieces.
3. On a floured surface, knead the scaled dough pieces and then flatten with a rolling pin.
4. Spread Group II on to the dough pieces and then fold the dough like you would a Chelsea bun.
5. Cut the dough into two pieces. Twist the pieces together and place the dough in an 8-inch baking tin prepared with Tinglede.
6. Proof for 20 - 30 minutes.
7. Bake at 180°C - 200°C for 20 minutes.
8. Remove from the baking tin and brush with Syrup or Hadeja Flan Jel.
9. Sprinkle with Almond Flakes or decorate as desired.

Banana & Salted Caramel Pudding

(Recipe makes 3 Puddings)

GROUPS	INGREDIENTS	KG
I	Bakels Banana Bread Full Mix	1.000
	Water	0.344
	Bakels Ultrafry Sunflower Oil	0.125
	Ripened Mashed Bananas	0.520
II	Bakels Delight Imitation Cream	2.250
	Condensed Milk	1.500
	Bakels Salted Caramel	1.200
	Bakels Banana Paste	0.030
III	Bananas sliced	12
	Whipped Bakels Delight	0.600

METHOD

- Using a flat beater, beat the ripened bananas into a pulp.
- Add the remaining ingredients from Group I and blend together for ±1 minute on slow speed.
- Scrape down and mix again on slow speed until mixture combines.
- Scale 450g into Madeira tins and bake at 160°C - 180°C for 40 - 50 minutes.
- In a separate bowl, mix together all ingredients from Group II until smooth, creating a pudding mix.
- Once the baked banana breads have cooled down, cut them into 1cm thick slices.
- Layer half of the banana bread slices on the bottom of a large foil tray and cover with half of the pudding mixture. Layer with half of the sliced bananas (Group III) and then cover with half of the whipped Bakels Delight imitation cream (Group III).
- Repeat the layers once more, ending with the layer of whipped Bakels Delight Imitation cream (Group III).
- Sprinkle with any topping (Roasted Almonds, Chocolate shavings or Choc Vermicelli) and leave to chill in the fridge for 2 hours.



Bread & Butter Pudding

(Recipe makes 1 large baking tray of Bread & Butter Pudding)

GROUPS	INGREDIENTS	KG
I	Bread Flour	2.000
	Bakels SB Butter Bread Mix	0.200
	Wet Yeast	0.040
	Water	1.100
	Bakels Delight Imitation Cream	0.350
II	Milk	0.250
	Bakels Vanilla Essence	0.005
	Whole Eggs	0.150
	Egg Yolk	0.050
	Bakels Pettina Castor Sugar	0.200
	Prepared Bakels Kramess Custard	0.200
III	Bakels Mastermarg Yellow	0.100

METHOD

- Place all ingredients from Group I into a mixing bowl.
- Mixing time depends on type of mixer used.
- Dough temperature 28°C - 30°C.
- First proof 10 minutes. Mould as required.
- Final proof ±50 minutes.
- Bake at ±240°C with steam at start of baking.
- Allow the bread to cool and then cut into 1.5cm thick slices.
- Mix all ingredients from Group II to create the pudding mixture.
- Prepare a large baking tray with silicon paper to avoid sticking.
- Line the tray with raisins followed by the Butter Bread slices.
- Pour the pudding mixture over the bread and then layer with already prepared Kramess custard (Group III).
- Repeat the layers again (raisins, bread slices, pudding mixture and custard).
- Brush with egg.
- Bake at 200°C for 30 - 35 minutes.
- Glaze with melted Mastermarg Yellow to add shine.



Fruit Cake

(Recipe makes ± 4 Fruit Cakes depending on size)

GROUPS	INGREDIENTS	KG
I	Bakels Mastermarg Yellow	1.000
	Water	0.666
	Bakels Bakers Mix Blue Label	3.333
	Bakels Glace Red Cherries	0.333
	Bakels Glace Green Cherries	0.333
	Bakels Ground Cinnamon	0.006
	Bakels Mixed Spice	0.015
	Bakels Sodium Bicarbonate	0.010
II	Eggs	1.166
III	Bakels Pettina Muffin Mix	2.000

METHOD

1. Melt Mastermarg Yellow in warm water.
2. Add balance of Group I and mix together.
3. Simmer on low heat with lid on to swell fruit for ±15 minutes.
4. Allow to cool.
5. Add Group II and mix together well.
6. Add Group III and mix well.
7. Prepare 8-inch baking tins and pour 1.000kg of the mixture into the tin.
8. Bake at 170°C for ±1 hour and 20 minutes.
9. Allow to cool.
10. Once cool, coat the fruit cake with boiled apricot jam.
11. Cover with White Pettinice Icing and decorate as desired.



Stollen

(Recipe makes 12 Stollen loaves)

GROUPS	INGREDIENTS	KG
I	Cake Flour	2.000
	Bakels 20% Sweet Premix	0.400
	Eggs	0.060
	Bakels Instant Dried Yeast	0.050
	Water	1.000
	Bakels Merita Shortening	0.050
II	Bakels Bakers Mix Blue Label	2.000
	Broken Pecan Nuts	0.150
	Bakels Glace Red Cherries	0.050
	Bakels Glace Green Cherries	0.050
	Bakels Almond Essence	0.001
III	Bakels Persipan Fancy	2.400













































METHOD

1. Place Group I ingredients into the mixing bowl.
2. Mix together on slow speed for 2 minutes and then fast speed for 6 minutes until dough is well developed.
3. Add Group II and fold in to the dough.
4. Allow dough to rest for ±10 minutes.
5. Scale as required and mould into torpedo shapes.
6. First proof ±5 minutes.
7. Group III: Place a small rolling stick across the centre of the shaped dough and press down to make a horizontal indent. Roll Persipan Fancy into a sausage shape 2cm in diameter and place into the indentation and then fold the dough over the Persipan Fancy.
8. Final proof 35 - 40 minutes.
9. Bake at 180°C for 50 minutes.
10. After baking, brush the top with melted Mastermarg Yellow and dust lightly with Pettina Castor Sugar, followed by a light dusting of Pettina Icing Sugar.

*Create some magic
this Christmas
with Bakels*

All our recipes are also available at
www.sbakels.co.za

**YOUR ESSENTIAL BAKELS INGREDIENT LIST TO
GET STARTED WITH YOUR CHRISTMAS TREATS!**

CODE	PRODUCT	UOM	WEIGHT	CODE	PRODUCT	UOM	WEIGHT
13500	Tinglide		5.0 kg	42525	Pearl Wet Fondant		12.5 kg
13553	Ultrafry Sunflower Oil		20.0 kg	42820	Bakels Delight		12.0 kg
15120	Mastermarg Yell		25.0 kg	43300	Orange Paste		1.0 ltr
17395	Merita Shortening		25.0 kg	45100	Almond Essence		1.0 ltr
17520	20% Sweet Bun Mix		25.0 kg	45204	Golden Vanilla		2.0 ltr
29300	Bakels Dried Yeast		10.0 kg	48050	Pettina Castor Sugar		25.0 kg
33600	Kramess Instant Custard		5.0 kg	51404	Dark Choc Block		5.0 kg
34605	Strawberry Jelly		2.0 kg	58450	Fruit Mince		12.0 kg
34610	Pineapple Jelly		2.0 kg	58510	Broken Red Cherries		5.0 kg
34615	Greengage Jelly		2.0 kg	58520	Green Cherries		5.0 kg
37180	Swiss Roll Mix		12.5 kg	58560	Bakers Mix Blue Label		12.5 kg
37220	Choc Sponge Mix Instant		25.0 kg	58674	Salted Caramel		3.0 kg
37900	Ice Box Biscuit Mix		12.5 kg	58684	Bakels Spread Caramel		3.0 kg
37920	Bakels Viennese		10.0 kg	59100	Persipan Fancy		12.5 kg
38126	King Cake Mix		12.5 kg	59733	Almonds Flaked		1.0 kg
38154	Banana Bread Full Mix		12.5 kg	83500	Cinnamon Ground		5.0 kg
38156	Butterscotch Cake Mix		12.5 kg	83510	Mixed Spices		5.0 kg
38170	Red Velvet Cake Mix		12.5 kg	91100	Sodium Bicarbonate		5.0 kg
38222	Pettina Muffin Mix		25.0 kg	91180	Sorbitol		5.0 ltr
39395	Continental Bread Mix		25.0 kg	91190	Glycerine		5.0 ltr
39938	Chakalaka Bread Full Mix		12.5 kg	91220	Pillar Box Red		1.0 kg
42100	Pettina Icing Sugar		25.0 kg	91230	Green Colour Powder		1.0 kg

 **BAKELS**

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